

M E N U

WELCOME TO THE GRANVILLE

We pride ourselves in using locally sourced ingredients at every opportunity, creating flavoursome dishes – perfectly paired with each season.

NIBBLES

Order 4 for £20

Docker bakery sourdough, olive focaccia, herb oil, balsamic glaze & butter <small>g,gfo,veo</small>	5.5
Kalamata olives <small>ve</small>	4.5
Spiced pumpkin & parmesan croquettes <small>v</small>	5
Blue cheese scones, red onion jam <small>g,v</small>	5.5
Crab & saffron arancini, sweet chilli sauce <small>g</small>	6
Honey & mustard glazed chipolatas	6

STARTERS

Soup of the day, warm sourdough <small>v,g,gfo</small>	6.5
Spicy Nduja & pork scotch egg, red pepper coulis, parmesan crisp <small>g</small>	8.9
Wild mushroom, chestnut & lentil pate, pickled cranberries, crostini <small>,ve,g,gfo</small>	7.9
Crispy duck & plum spring rolls, Asian slaw, sweet chilli sauce	9.2
Smoked haddock croquettes, curried mayo, baby leaf salad	8.1
Chilli & garlic prawns, white wine & butter sauce, Dockers sourdough <small>g,gfo</small>	9.5

WINTER CLASSICS

Beer battered fish, triple cooked chips, tartare sauce, minted peas <small>g,gfo</small>	16.9
Pie of the Day – braised red cabbage, champ or chips, onion gravy <small>g</small>	16
Fisherman's Pie – cod, smoked haddock, prawns in a creamy dill sauce topped with cheesy mash, buttered greens	18.5
8oz Cumberland ring, champ mash, glazed carrots, onion gravy, crispy onions	14.5

KITCHEN SPECIALS

12-hour red wine, rosemary braised ox cheek, horseradish mash, fennel glazed carrots, Guinness braised baby onions, crispy onion	21.5
Chestnut mushroom bourguignon, sage & shallot polenta, crispy shallots & tender stem broccoli <small>ve</small>	15.9
Chargrilled pork chop, champ mash, roasted root vegetables, cider & apple sauce	16
Prawn, crab & saffron risotto, crab bisque, fresh chives, lime, coriander	18.9
Wild mushroom & tofu Ramen, vermicelli noodles, mushroom broth, coriander, chilli, sesame seeds, spring onions & Pak Choi <small>ve</small>	16.9
Sticky chicken satay thighs, pickled cucumber, poppadom shards, coconut rice, peanut sauce, chilli, spring onions <small>n</small>	15.5

STEAK

- 6oz Rump	17.3
- 8oz Sirloin	24
- 8oz Ribeye	27.5
Add peppercorn, garlic butter or Diane	2.3
Add 5 chilli & garlic prawns	7.4
All with triple cooked chips, watercress salad, balsamic shallots	

BURGERS

- The Classic <small>g</small>	13.9
6oz Beef burger, sriracha mayo	13.9
- The BBQ Vegan <small>g</small> , Jackfruit burger	14.9
- The Spicy One <small>g,v</small> Nduja & pork burger, sriracha mayo	1.8
Add smoked streaky bacon, cheddar or 3 onion rings	
All with soft brioche bun, baby gem, beef tomato, gherkin, red cabbage slaw & fries <small>g</small>	

SIDES

4

Roasted root vegetables	
Red cabbage slaw <small>v</small>	
Buttered hispi <small>v</small>	
Braised red cabbage <small>v</small>	
Triple cooked chips / Fries	



THE GRANVILLE
PUB DINING IN CANTERBURY

V – Vegetarian | G – Gluten | GFO – Gluten Free Option | N – Nuts

If you have any allergies or intolerances, please let the team know.
We're a cashless venue, accepting all major card payments.

www.thegranvillecanterbury.co.uk | 01227 700402 | us@thegranvillecanterbury.co.uk

DESSERTS

7.2

Coffee cheesecake, walnut praline, biscoff ice cream g,v,n

Chocolate mousse, honeycomb, toasted almonds, malibu & peach sorbet v,g,n

Toffee apple crumble with cream or custard v,veo

Orange & almond cake, clotted cream ice cream, whiskey marmalade sauce n

Sticky date pudding, toffee sauce, vanilla ice cream g,veo

Cheeseboard – Kentish blue, Canterbury Ashmore cheddar, Sussex brie, Merlot onion marmalade, grapes & oatcakes g,gfo 9.5

Ice-creams & sorbets.

- Vanilla
- Biscoff
- Chocolate orange
- Stem ginger ve
- Blackberry & nettle sorbet ve
- Lemon & ginger sorbet

2 per
scoop

Cafe Affogato v,n

Lusciously smooth vanilla ice cream served on a bed of toasted hazelnuts and a single espresso shot 5.1

Add a shot of Amaretto. 3.8
Cherry brandy. 3.8
Manzanilla sherry 5.5

KIDS

8.9

Two courses served with a drink of your choice, glass of milk or squash (lime, orange or blackcurrant)

MAINS:

Mini fish pie, cheesy mash & peas g, gfo

Mac & cheese g

Cumberland ring, mash, peas & gravy

DESSERTS:

Ice cream Sundae – choose your flavour

Toffee apple crumble, vanilla ice cream

COFFEES/LIQUEUR

Americano	3.2
Espresso	2.7
Double Espresso	3.5
Macchiato	2.9
Mocha	3.2
Latte	3.2
Cappuccino	3.2
Flat White	3.2
Hot chocolate	3.2
Baileys hot chocolate.	6.9
Amaretto hot chocolate	6.9
Pot of Tea	- English breakfast. 2.9
	- Earl grey
	-Camomile
	-peppermint

LIQUEUR COFFEES:

Irish – Jameson Whiskey.	6.3
Calypso – Tia Maria	6.3
French – Courvoisier VS Brandy	6.3

Allergies & dietary requirements

We cater for a wide range of allergies and dietary requirements, please speak to a team member before ordering.



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